

tasting menu

129 per person

egg toast, caviar, herbs (1A,7,8)

tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)

white asparagus, guanciale, espuma (4,7,12,13)

wild turbot crusted with nuts and seeds, sweet and sour jus (3a,3b,4,8,10,11,13)

prosciutto wrapped pork fillet, apricot & savoy cabbage (4)

warm chocolate cake, vanilla ice cream (1A,4,7,10)

wine pairing with each course

75 per person

mainson antech, cremant de linoux, sparkling rosé, languedoc, france, nv

dreissigacker, vintages, riesling, rheinhessen, germany, nv

chateau de tracy, pouilly-fumé, sauvignon blanc, france, 2023

boutinot, uva non grata, gamay, france, 2021

disznóko, tokaji aszú, 5 puttonyos, tokaj hungary, 2014